



Queen Elizabeth 2

PUBLIC HEALTH INSPECTION **NEW YORK, 31ST JULY 2001**

STATEMENT OF CORRECTIVE ACTION

No./Ref	Comment
<u>POTABLE WATER SYSTEM</u>	
1 Ref. 06 DPV 0	On several occasions the charts were not changed at 24-hour increments, including one occasion where it ran for 48 hours. Action: <i>SCE</i> Alarm system now set up for reminder to change charts daily at noon. Additional training has been taking place. Item Deleted
2 Ref. 08 DPV 0	Conduct a comprehensive cross-connection control survey. Assure that the international shore connection for fire fighting includes a reduced pressure (RP) principle backflow preventor. 4 x Series 909 2" Watts backflow preventors received onboard 11th August 2001 – Units to be fitted with International shore connection flange and fire main connection to fit to ship's fire main. Each completed unit to be "housed" at each recess on 5 deck i.e. 2 forward and 2 aft. Onboard and in place. Item Deleted Record pressure differential readings in the RP testing records (VSP 2000 Operations Manual). Log set up for checking and recording findings on all backflow preventers (RP) type. 12-4 senior watchkeeper responsible for logging all recordings into database set up on ECR computer. Before Bunkering, shore supply chlorine and pH records were not taken and recorded. Action: <i>SCE and CO</i> The Cross-connection control survey and the main backflow preventer has been fitted. Item Deleted
<u>POOLS/SPA'S</u>	
3 Ref. 10 DPV 0	Ant-vortex drain covers for the pool are on order. Action: <i>SSM</i> On Order, Awaiting delivery. Item Deleted Anti-vortex drain covers fitted.

<u>FAN ROOM</u>	
4 Ref. 41 DPV 0	A condensate pan area in one of the Fan Rooms examined was soiled with sediment and mould. Action: <i>SSM</i> Fan room cleaned Item Deleted
<u>LIDO</u>	
5 Ref. 26 DPV 0 Critical	Food soil was found on cleaned food service items/cookware/mixer head/soft serve machine gasket. Action: <i>F&B</i> All food service items have been cleaned and staff re -instructed in correct procedures. Item Deleted
<u>LIDO PAVILLION GRILL</u>	
6 Ref.33 DPV 1	Heavy grease accumulation was noted in the exhaust ventilation trunk duct. Action: <i>SSM</i> Part of bi annual cleaning process. Item Deleted
<u>FOOD SERVICE GENERAL</u>	
7 Ref.33 DPV 1	The decks were in disrepair throughout the food service areas. Action: <i>SSM</i> Ongoing maintenance. Several areas repaired over the last month.
8 Ref.33 DPV 1	The deckheads and bulkheads had difficult to clean features such as gaps and loose profile strips throughout the food service areas. Action: <i>SSM</i> Ongoing maintenance.
9 Ref. 20 DPV 2	The food surfaces of equipment such as ovens, salamander units and refrigerators had difficult to clean features such as gaps, open seams and corroded metal surfaces. Action: <i>SSM</i> Ongoing maintenance.
10 Ref. 21 DPV 1	The non-food contact surfaces of equipment such as ovens, grills, refrigerators, tilt pans, tilt skillets and fryers were difficult to clean to gaps, open seams, Philips head screws and flat head screws. Action: <i>SSM</i> Ongoing maintenance. Stainless steel screws to be fitted. Caps for screws fitted as necessary. Ongoing maintenance.
11 Ref. 20 DPV 2	Slight corrosion was noted in the ice/water contact surfaces of the upper compartments in the new Manitowoc ice machines. Corroded flat head screws were also noted in these compartments. Action: <i>SSM</i> Stainless steel screws to be fitted. Screws were delivered in Southampton on the 10 th September. Item Deleted

<u>MAURETANIA</u>	
12 Ref. 33 DPV 1	<p>The wall covering behind the double wait station near table 262 had open seams.</p> <p>Action: <i>SSM</i></p> <p>Wall covering sealed. Item Deleted</p>
<u>MAURETANIA GALLEY ENTERANCE</u>	
13 Ref. 25 DPV 0	<p>A bucket with soiled water was on the deck with wiping cloths in it.</p> <p>Action: <i>Sanitation Officer</i></p> <p>All staff instructed to change water in buckets when necessary. Item Deleted</p>
<u>MAURETANIA POTWASH</u>	
14 Ref. 22 DPV 0	<p>The hot water sanitising compartment was not provided with a basket.</p> <p>Action: <i>F&B</i></p> <p>Sinks have been measured for baskets.</p> <p>Quote has been received for 1500 pounds. In Progress</p>
15 Ref. 26 DPV 0 Critical	<p>A few previously cleaned pans were soiled and stored as clean.</p> <p>Action: <i>F&B</i></p> <p>All equipment has been cleaned and staff re -instructed in correct procedures. Item Deleted.</p>
16 Ref. 20 DPV 2	<p>Two paddles were cracked making them difficult to clean.</p> <p>Action: <i>F&B</i></p> <p>Paddles were discarded Deleted. Item</p>
<u>MAURETANIA DISHWASH</u>	
17 Ref. 22 DPV 0	<p>A short curtain was noted between the wash and rinse compartments.</p> <p>Action: <i>SSM</i></p> <p>Requirement to be clarified as curtain is as per manufacturer's recommendation which is approved.</p>
<u>MAURETANIA HOT GALLEY</u>	
18 Ref. 16 DPV 0	<p>Eggs just cracked were tested at 38 - 47°F.</p> <p>Action: <i>F&B</i></p> <p>Policy on time control measures has been implemented and is documented.</p>
19 Ref. 16 DPV 5 Critical	<p>The filling for the omlets were not kept at or below 41°F. Ham 66°F, Lox 57°F, cheese 60°F, egg whites 71°F and cooked mushrooms at 70°F.</p> <p>Action: <i>F&B</i></p> <p>Policy on time control measures has been implemented and is documented.</p>
20 Ref. 14 DPV 0	<p>Two food handlers were wearing watches while handling food.</p> <p>Action: <i>F&B</i></p>

	All food handlers have been instructed that other than a plain wedding band no watches or jewellery can be worn in a food handling area. Item Deleted
<u>MAURETANIA COLD LARDER</u>	
21 Ref. 14 DPV 0	Two food handlers were wearing watches while handling food. Action: <i>F&B</i> All food handlers have been instructed that other than a plain wedding band no watches or jewellery can be won in a food in a food handling area. Item Deleted
22 Ref.16 DPV 5	Plated salmon in the service refrigerator was tested at 46° - 52°F. The back up salmon was tested at 42°F. Action: <i>F&B</i> Policy on time control measures has been implemented and is documented.
23 Ref.16 DPV 5	The English cheddar on the plating table was tested at 51°F. This was a very small amount of cheese that was noted out of temperature. Cold cuts on the table were tested at 45° - 47°F. Action: <i>F&B</i> Policy on time control measures has been implemented and is documented.
<u>MAURETANIA PASTRY</u>	
24 Ref. 33 DPV 1	The deck under refrigerator unit RO20 was soiled. Action: <i>Sanitation Officer</i> Area deep cleaned. Item Deleted
<u>MAIN GALLEY ENTERANCE</u>	
25 Ref. 40 DPV 0	An open door was noted near the main galley entrance adjacent to the bakery. This door was not protected against vermin entry. Action: <i>SSM</i> Signs have been placed, advising "Close door" Item Deleted
<u>MAIN GALLEY BAKERY STORE ROOM</u>	
26 Ref. 21 DPV 1	The shelves were not constructed of an easy to clean material. Action: <i>SSM</i> Shelving to be replaced as part of 4 year plan. Ship's Services Manager awaiting quote. In Progress
27 Ref. 33 DPV 1	The deck under refrigeration unit RO32 was soiled. Action: <i>Sanitation Officer</i> Area deep cleaned. Item Deleted
<u>MAIN GALLEY ICE CREAM</u>	
28 Ref. 20 DPV 2	The ice cream machine mixing wells and the inner surfaces of the doors were worn on both units. Action:

	SSM Ongoing maintenance
<u>MAIN GALLEY CORRIDOR</u>	
29 Ref. 38 DPV 0	A cable cutter and an electric plumbing snake were stored in the galley corridor near the bakery. Action: SSM Items removed. Completed
<u>MAIN GALLEY POTWASH</u>	
30 Ref. 22 DPV 0	A basket was not provided for the hot water sanitising compartment. Action: F&B Sinks have been measured for baskets
<u>MAIN GALLEY POTWASH STORAGE</u>	
31 Ref. 26 DPV 0 Critical	The base of a blender was encrusted with drink residue. The blender was stored as clean. Action: Sanitation Officer Equipment cleaned and staff re-instructed on correct procedures. Item Deleted
<u>MAIN GALLEY SALAD</u>	
32 Ref. * DPV 0	Provide access under the preparation sink so that it can be verified that there is an indirect connection to the waste water system. Action: SSM Panels removed Item Deleted
<u>MAIN GALLEY ROOM SERVICE</u>	
33 Ref. 16 DPV 0 Critical	Tuna salad in the under counter refrigerator was tested at 46°F. Action: F&B Policy on time control measures has been implemented and is documented.
<u>PRINCESS GRILL</u>	
34 Ref. 33 DPV 1	The deck under refrigeration unit RO71-72 was heavily soiled. Action: Sanitation Officer Area deep cleaned. Item Deleted
<u>CARONIA PASTRY SERVICE</u>	
35 Ref. 21 DPV 1	The ice cream freezer gaskets were split. Action: SSM Gaskets replaced. Item Deleted
<u>PRODUCTION AREA</u>	
36 Ref. 19 DPV 2	The food in the blast chiller section of the walk in unit under the evaporator was not covered. Condensate was noted on the evaporator. Action: F&B

	Staff instructed to cover all food and not to place items of food under the evaporator. Item Deleted
<u>QUEEN'S GRILL POTWASH</u>	
37 Ref. 22 DPV 0	The hot water sanitising compartment was not provided with a basket. Action: <i>F&B</i> Sinks have been measured for baskets. In Progress
<u>CREW GALLEY</u>	
38 Ref. 27 DPV 0	Old grease residue was noted on the chute of the grill. Action: <i>Sanitation Officer</i> Grill cleaned and staff re-instructed on correct procedures. Item Deleted.
<u>CREW DISHWASH</u>	
39 Ref. 24 DPV 0 Critical	The final rinse thermometer registered a temperature of greater than 220°F. Action: <i>SSM</i> Adjustment made -Thermometer recalibrated. Item Deleted
<u>CREW POTWASH</u>	
40 Ref. 22 DPV 0	The hot water sanitising compartment was not provided with a basket. Action: <i>F&B</i> Sinks have been measured for baskets. In Progress
<u>CONCESSIONAIRE MESS</u>	
41 Ref. 19 DPV 2	The sneeze guards in this mess were not adequate to protect the food. Action: <i>SSM</i> Sneeze guards on order. Item Deleted
<u>CREW MESS</u>	
42 Ref. 19 DPV 2	An ice machine was present in this mess. Crewmembers dispensed their ice out of the ice bin of the ice machine. Action: <i>F&B</i> Ice dispensing machine is on order Order Number 8U0699.
43 Ref. 20 DPV 2	The plastic moulding around the door frame was cracked in refrigeration unit RO89. Action: <i>SSM</i> Replaced Completed Item Deleted
44 Ref. 19 DPV 2	A loaf of bread was placed on a cutting board for crewmembers to cut their own bread without any provision made so that this can be done in a sanitary manner. Action: <i>F&B</i> All bread pre-sliced and placed in a covered container. Item Deleted

<u>OFFICER'S DISHWASH</u>	
45 Ref. 22 DPV 0	<p>The final rinse pressure at the dishwash unit was approximately 10 psi where the manufacturer recommended 15 –25 psi.</p> <p>Action: <i>SSM</i></p> <p>Pressure brought back to correct range. Item Deleted Completed</p>
<u>OFFICER'S GALLEY</u>	
46 Ref. 16 DPV 5 Critical	<p>Seared steaks in hot hold cabinet HB001 were tested at 108°F.</p> <p>Action: <i>F&B</i></p> <p>Policy on time control measures has been implemented and is documented.</p>
<u>PROVISIONS GENERAL</u>	
47 Ref. 19 DPV 2	<p>Pallets were placed in the provision rooms whereby crewmembers had to walk on the same pallets food was stored on to either store food or obtain food.</p> <p>Action: <i>F&B</i></p> <p>Ongoing project. All permanent wooden pallets will be replaced with plastic pallets, walkways have been included when laying down new pallets. In Progress</p>
<u>PROVISIONS BOX 2</u>	
48 Ref. 19 DPV 2	<p>Cut wheels of gruyere cheese were stored uncovered in this unit.</p> <p>Action: <i>F&B</i></p> <p>Cheese now placed in a plastic container with lid. Item Deleted</p>
<u>PROVISIONS GENERAL</u>	
49 Ref. 21 DPV 1	<p>Painted wooden pallets and a few unfinished wooden pallets were noted in the provision rooms.</p> <p>Action: <i>F&B</i></p> <p>Ongoing project to replace existing wooden pallets with durable plastic.</p>
<u>PAVILLION BAR</u>	
50 Ref. 19 DPV 2	<p>Cans of soda were stored under the utility sink waste line.</p> <p>Action: <i>F&B</i></p> <p>Items removed and stored accordingly. Item Deleted</p>
<u>CHART ROOM BAR</u>	
51 Ref. 08 DPV 0	<p>A vented check valve was not provided at the carbonation unit.</p> <p>Action: <i>SSM</i></p> <p>Complete overhaul in refit. Item Deleted Item fitted.</p>
<u>CHART ROOM PANTRY</u>	
52 Ref. 30 DPV 0	<p>Wash hands frequently signs were not provided at the hand wash stations.</p> <p>Action: <i>F&B</i></p>

	Signs in place	Item Deleted
<u>GOLDEN LION BAR</u>		
53 Ref. 30 DPV 0	A wash hands frequently sign was not provided at the hand wash station. Action: <i>F&B</i> Signs in place	Item Deleted
<u>CHART ROOM BAR</u>		
54 Ref. 29 DPV 0 Critical	The hand wash stations for this were located in adjacent areas that required passage through doors that were normally closed when the bar was open. Action: <i>F&B</i> Door kept open by means of latch	Item Deleted
<u>MEDICAL</u>		
55 Ref. 01 DPV 0 Critical	Gastrointestinal illness report was not recorded for a late June to early July cruise. Action: <i>PMO</i> Completed. Report of Gastrointestinal records are held onboard.	Item Deleted